

# SkyLine Premium Electric Combi Oven 6GN1/1 (Marine)

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



227810 - 227820 - 227830

# **Short Form Specification**

### Item No.

Combi oven with digital interface with guided selection.

- Built-in steam generator with real humidity control based upon Lambda Sensor
- OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual (steam, combi and convection cycles); EcoDelta cooking cycle; Regeneration cycle.
- Automatic backup mode to avoid downtime.
- USB port to download HACCP data, programs and settings. Connectivity ready.
- Single sensor core temperature probe.
- Double-glass door with LED lights and double-step opening.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch, with tray stopper.
- Flanged feet, door stopper (to be installed on site).

### **Main Features**

- Digital interface with LED backlight buttons with guided selection.
- Built-in steam generator for highly precise humidity and temperature control according to the chosen settings.
- Real humidity control based upon Lambda Sensor to automatically recognize quantity and size of food for consistent quality results.
- Dry, hot convection cycle (25 °C 300 °C): ideal for low humidity cooking.
- Combination cycle (25 °C 300 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Low temperature Steam cycle (25 °C 99 °C): ideal for sous-vide, re-thermalization and delicate cooking.
  - Steam cycle (100 °C): seafood and vegetables. High temperature steam (25 °C 130 °C).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Pre-set program for Regeneration, ideal for banqueting on plate or rethermalizing on tray.
- Programs mode: a maximum of 100 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. 4-step cooking programs also available.
- Fan with 5 speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Single sensor core temperature probe included.
- Automatic fast cool down and pre-heat function.
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Different chemical options available: solid (phosphate-free), liquid (requires optional accessory).
- GreaseOut: predisposed for integrated grease drain and collection for safer operation (dedicated base as optional accessory).
- USB port to download HACCP data, share cooking programs and configurations.
   USB port also allows to plug-in sous-vide probe (optional accessory).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 6 GN 1/1 trays.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.

### Construction

- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Hygienic internal chamber with all rounded corners







# SkyLine Premium Electric Combi Oven 6GN1/1 (Marine)

 $\Box$ 

for easy cleaning.

- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.
- Delivered with door stopper to be installed on site, predisposed for door opening 110°.

## User Interface & Data Management

- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).

### Sustainability



- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler. Protected by registered design (EM003143551 and related
- Reduced powerfunction for customized slow cooking cycles.

## **Included Accessories**

- 1 of 4 flanged feet for 6 & 10 GN, 2", PNC 922351 100-130mm
- 1 of Door stopper for 6 & 10 GN Oven PNC 922775 Marine

## Optional Accessories

- External reverse osmosis filter for single PNC 864388 tank Dishwashers with atmosphere Water softener with cartridge and flow PNC 920003 meter (high steam usage) PNC 920004
- · Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (lowmedium steam usage - less than 2hrs per day full steam)
- Water softener with salt for ovens with PNC 921305 automatic regeneration of resin PNC 922003
- Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)
- Pair of AISI 304 stainless steel grids, GN 1/1 Pair of grids for whole chicken (8 per
- grid 1,2kg each), GN 1/1 AISI 304 stainless steel grid, GN 1/1
- Grid for whole chicken (4 per grid -1,2kg each), GN 1/2
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)
- Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm
- Baking tray with 4 edges in perforated PNC 922190 aluminum, 400x600x20mm
- · Baking tray with 4 edges in aluminum, 400x600x20mm
- PNC 922239 · Pair of frying baskets

• AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264	
<ul> <li>Double-step door opening kit</li> </ul>	PNC 922265	
<ul> <li>Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1</li> </ul>	PNC 922266	
• Grease collection tray, GN 1/1, H=100 mm	PNC 922321	
<ul> <li>Kit universal skewer rack and 4 long skewers for Lenghtwise ovens</li> </ul>	PNC 922324	

- PNC 922326 Universal skewer rack PNC 922327 4 long skewers Volcano Smoker for lengthwise and PNC 922338 crosswise oven
- Multipurpose hook PNC 922348 4 flanged feet for 6 & 10 GN, 2", PNC 922351 100-130mm
- Grid for whole duck (8 per grid 1,8kg PNC 922362 each), GN 1/1 • Tray support for 6 & 10 GN 1/1 PNC 922382
- disassembled open base PNC 922386 Wall mounted detergent tank holder PNC 922390 USB single point probe
- PNC 922421 IoT module for OnE Connected and SkyDuo (one IoT board per appliance to connect oven to blast chiller for
- Cook&Chill process). • Stacking kit for 6 GN 1/1 oven on PNC 922422 electric 6&10 GN 1/1 oven, h=150mm -Marine
- PNC 922424 Wall sealing kit for stacked electric ovens 6 GN 1/1 on 6 GN 1/1 - Marine
- PNC 922425 • Wall sealing kit for stacked electric ovens 6 GN 1/1 on 10 GN 1/1 - Marine
- Grease collection kit for ovens GN 1/1 & PNC 922438 2/1 (2 plastic tanks, connection valve with pipe for drain)
- Tray rack with wheels, 6 GN 1/1, 65mm PNC 922600 pitch
- Tray rack with wheels, 5 GN 1/1, 80mm PNC 922606 pitch PNC 922607 • Bakery/pastry tray rack with wheels
- 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) Slide-in rack with handle for 6 & 10 GN PNC 922610
- 1/1 oven • Open base with tray support for 6 & 10 PNC 922612 GN 1/1 oven
- Cupboard base with tray support for 6 PNC 922614 & 10 GN 1/1 oven
- Hot cupboard base with tray support PNC 922615 for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays
- External connection kit for liquid PNC 922618 detergent and rinse aid • Grease collection kit for GN 1/1-2/1 PNC 922619 cupboard base (trolley with 2 tanks,
- open/close device for drain) Stacking kit for 6+6 GN 1/1 ovens on PNC 922620
- electric 6+10 GN 1/1 GN ovens Trolley for slide-in rack for 6 & 10 GN 1/1 PNC 922626 oven and blast chiller freezer
- Trolley for mobile rack for 2 stacked 6 PNC 922628 GN 1/1 ovens on riser











PNC 922017

PNC 922036

PNC 922062

PNC 922086

PNC 922171

PNC 922189

PNC 922191



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or Ris GN Ris	olley for mobile rack for 6 GN 1/1 on 6				
<ul><li>Ris</li><li>GN</li><li>Ris</li></ul>	10 GN 1/1 ovens	PNC 922630		<ul> <li>Tray for traditional static cooking, H=100mm</li> <li>PNC 922746</li> </ul>	
• Ris	ser on feet for 2 6 GN 1/1 ovens or a 6 N 1/1 oven on base	PNC 922632		<ul> <li>Double-face griddle, one side ribbed and one side smooth, 400x600mm</li> </ul>	
OV	ser on wheels for stacked 2x6 GN 1/1	PNC 922635		• Trolley for grease collection kit PNC 922752	
	ens, height 250mm			<ul> <li>Water inlet pressure reducer</li> <li>PNC 922773</li> </ul>	
	ainless steel drain kit for 6 & 10 GN en, dia=50mm	PNC 922636		<ul> <li>Kit for installation of electric power peak management system for 6 &amp; 10</li> </ul>	
	astic drain kit for 6 &10 GN oven, a=50mm	PNC 922637		GN Oven  • Door stopper for 6 & 10 GN Oven - PNC 922775	
	olley with 2 tanks for grease llection	PNC 922638		<ul><li>Marine</li><li>Extension for condensation tube, 37cm PNC 922776</li></ul>	
• Gre	ease collection kit for GN 1/1-2/1 en base (2 tanks, open/close device drain)	PNC 922639		<ul> <li>Non-stick universal pan, GN 1/1, H=20mm</li> </ul>	
	all support for 6 GN 1/1 oven	PNC 922643		<ul> <li>Non-stick universal pan, GN 1/1, H=40mm</li> </ul> PNC 925001	
• De	hydration tray, GN 1/1, H=20mm	PNC 922651		<ul> <li>Non-stick universal pan, GN 1/1, PNC 925002</li> </ul>	
	at dehydration tray, GN 1/1	PNC 922652		H=60mm	
<ul> <li>Op</li> </ul>	pen base for 6 & 10 GN 1/1 oven, sassembled - NO accessory can be	PNC 922653		<ul> <li>Double-face griddle, one side ribbed PNC 925003 and one side smooth, GN 1/1</li> </ul>	
fitte	ed with the exception of 922382			Aluminum grill, GN 1/1     PNC 925004	
wit	kery/pastry rack kit for 6 GN 1/1 oven th 5 racks 400x600mm and 80mm	PNC 922655		• Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	_
pite				<ul> <li>Flat baking tray with 2 edges, GN 1/1</li> <li>PNC 925006</li> </ul>	
	acking kit for 6 GN 1/1 combi oven on	PNC 922657		<ul> <li>Baking tray for 4 baguettes, GN 1/1</li> <li>PNC 925007</li> </ul>	
158	\$25kg blast chiller/freezer crosswise			<ul> <li>Potato baker for 28 potatoes, GN 1/1</li> <li>PNC 925008</li> </ul>	
	eat shield for stacked ovens 6 GN 1/1 6 GN 1/1	PNC 922660		• Non-stick universal pan, GN 1/2, H=20mm	
	eat shield for stacked ovens 6 GN 1/1 10 GN 1/1	PNC 922661		Non-stick universal pan, GN 1/2, PNC 925010 H=40mm	
<ul> <li>He</li> </ul>	eat shield for 6 GN 1/1 oven	PNC 922662		Non-stick universal pan, GN 1/2, PNC 925011	
1/1 ele	ompatibility kit for installation of 6 GN electric oven on previous 6 GN 1/1 ectric oven (old stacking kit 922319 is so needed)	PNC 922679		H=60mm  Compatibility kit for installation on previous base GN 1/1  PNC 930217	٥
• Fix	ed tray rack for 6 GN 1/1 and 0x600mm grids	PNC 922684		Recommended Detergents	
	to fix oven to the wall	PNC 922687		<ul> <li>C25 Rinse &amp; Descale Tabs, 50 tabs</li> <li>bucket</li> </ul> PNC 0S2394	
	ay support for 6 & 10 GN 1/1 oven	PNC 922690	ū	C22 Cleaning Tabs, phosphate-free, 100 PNC 0S2395	
				bags bucket	
ba • Tro	ay support with stopper for 6 & 10 GN	PNC 922691		-	
• Tro	ay support with stopper for 6 & 10 GN Oven Base - Marine adjustable feet with black cover for 6		<u> </u>		
• Tro 1/1 • 4 c & 1 • Op	ay support with stopper for 6 & 10 GN Oven Base - Marine				
• Tro 1/1 • 4 c & 1 • Op	ay support with stopper for 6 & 10 GN Oven Base - Marine adjustable feet with black cover for 6 10 GN ovens, 100-115mm ben Base with tray support for 6 & 10 N 1/1 Oven - Marine	PNC 922693 PNC 922698	<u> </u>		
<ul> <li>Tro         1/1</li> <li>4 c         &amp; 1</li> <li>Op         GN</li> <li>De</li> <li>Ba</li> </ul>	ay support with stopper for 6 & 10 GN Oven Base - Marine adjustable feet with black cover for 6 10 GN ovens, 100-115mm oven Base with tray support for 6 & 10	PNC 922693			
• Tro 1/1 • 4 c & 1 • Op GN • De • Ba 6 &	ay support with stopper for 6 & 10 GN Oven Base - Marine adjustable feet with black cover for 6 10 GN ovens, 100-115mm ben Base with tray support for 6 & 10 N 1/1 Oven - Marine etergent tank holder for open base kery/pastry runners 400x600mm for & 10 GN 1/1 oven base	PNC 922693 PNC 922698 PNC 922699 PNC 922702	0		
• Tro 1/1 • 4 c & 1 • Op GN • De • Ba 6 &	ay support with stopper for 6 & 10 GN Oven Base - Marine adjustable feet with black cover for 6 10 GN ovens, 100-115mm been Base with tray support for 6 & 10 N 1/1 Oven - Marine etergent tank holder for open base kery/pastry runners 400x600mm for & 10 GN 1/1 oven base neels for stacked ovens	PNC 922693 PNC 922698 PNC 922699 PNC 922702 PNC 922704			
• Troc 1/1 • 4 c & 1 • Opp GN • De  • Ba 6 &  • Wh • Me	ay support with stopper for 6 & 10 GN Oven Base - Marine adjustable feet with black cover for 6 10 GN ovens, 100-115mm oven Base with tray support for 6 & 10 N 1/1 Oven - Marine stergent tank holder for open base skery/pastry runners 400x600mm for & 10 GN 1/1 oven base neels for stacked ovens esh grilling grid, GN 1/1	PNC 922693 PNC 922698 PNC 922699 PNC 922702 PNC 922704 PNC 922713			
• Tro	ay support with stopper for 6 & 10 GN Oven Base - Marine adjustable feet with black cover for 6 10 GN ovens, 100-115mm oven Base with tray support for 6 & 10 N 1/1 Oven - Marine stergent tank holder for open base kery/pastry runners 400x600mm for & 10 GN 1/1 oven base neels for stacked ovens esh grilling grid, GN 1/1 obe holder for liquids	PNC 922693 PNC 922698 PNC 922699 PNC 922702 PNC 922704 PNC 922713 PNC 922714			
• Tro 1/1 • 4 c 8 1 • Opp Gh • Dee • Baa 6 8 • Wh • Mee • Pro 10	ay support with stopper for 6 & 10 GN Oven Base - Marine adjustable feet with black cover for 6 10 GN ovens, 100-115mm oven Base with tray support for 6 & 10 N 1/1 Oven - Marine etergent tank holder for open base alkery/pastry runners 400x600mm for & 10 GN 1/1 oven base neels for stacked ovens esh grilling grid, GN 1/1 obe holder for liquids dour reduction hood with fan for 6 & GN 1/1 electric ovens	PNC 922693 PNC 922698 PNC 922699 PNC 922702 PNC 922704 PNC 922713 PNC 922714 PNC 922718			
• Tro 1/1 • 4 c 6 8 1 • Opp GN • Dee • Ba 6 8 • Wh • Mee • Pro 10 • Coo GN	ay support with stopper for 6 & 10 GN Oven Base - Marine adjustable feet with black cover for 6 10 GN ovens, 100-115mm oven Base with tray support for 6 & 10 N 1/1 Oven - Marine stergent tank holder for open base kery/pastry runners 400x600mm for \$10 GN 1/1 oven base neels for stacked ovens esh grilling grid, GN 1/1 obe holder for liquids dour reduction hood with fan for 6 & GN 1/1 electric ovens andensation hood with fan for 6 & 10 N 1/1 electric oven	PNC 922693 PNC 922698 PNC 922699 PNC 922702 PNC 922704 PNC 922713 PNC 922714 PNC 922718 PNC 922723			
• Tro 1/1 • 4 c 6 1/1 • Opp GN • De 6 8 6 8 • Wh • Me 6 Pro 10 • Coo GN • Extloye	ay support with stopper for 6 & 10 GN Oven Base - Marine adjustable feet with black cover for 6 10 GN ovens, 100-115mm oven Base with tray support for 6 & 10 N 1/1 Oven - Marine stergent tank holder for open base kery/pastry runners 400x600mm for \$10 GN 1/1 oven base neels for stacked ovens esh grilling grid, GN 1/1 obe holder for liquids dour reduction hood with fan for 6 & GN 1/1 electric ovens andensation hood with fan for 6 & 10 N 1/1 electric oven haust hood with fan for 6 & 10 GN 1/1 ens	PNC 922693 PNC 922698 PNC 922699 PNC 922702 PNC 922704 PNC 922713 PNC 922714 PNC 922718 PNC 922723 PNC 922728			
• Tro 1/1 • 4 c & 1 • Opp GN • Dee • Ba & 6 & 8 • Wh • Mee • Pro 10 • Coo GN • Ext ove	ay support with stopper for 6 & 10 GN Oven Base - Marine adjustable feet with black cover for 6 10 GN ovens, 100-115mm oven Base with tray support for 6 & 10 N 1/1 Oven - Marine stergent tank holder for open base skery/pastry runners 400x600mm for \$10 GN 1/1 oven base neels for stacked ovens esh grilling grid, GN 1/1 obe holder for liquids dour reduction hood with fan for 6 & GN 1/1 electric ovens andensation hood with fan for 6 & 10 N 1/1 electric oven haust hood with fan for 6 & 10 GN 1/1 ens	PNC 922693 PNC 922698 PNC 922699 PNC 922702 PNC 922704 PNC 922713 PNC 922714 PNC 922718 PNC 922723 PNC 922728 PNC 922733			
• Tro 1/1 • 4 c & 1 • Opp GN • Dee • Ba & 6 & 8 • Wh • Mee • Pro 10 • Coo GN • Ext ove	ay support with stopper for 6 & 10 GN Oven Base - Marine adjustable feet with black cover for 6 10 GN ovens, 100-115mm oven Base with tray support for 6 & 10 N 1/1 Oven - Marine stergent tank holder for open base skery/pastry runners 400x600mm for \$10 GN 1/1 oven base neels for stacked ovens esh grilling grid, GN 1/1 obe holder for liquids dour reduction hood with fan for 6 & GN 1/1 electric ovens andensation hood with fan for 6 & 10 N 1/1 electric oven haust hood with fan for 6 & 10 GN 1/1 ens	PNC 922693 PNC 922698 PNC 922699 PNC 922702 PNC 922704 PNC 922713 PNC 922714 PNC 922718 PNC 922723 PNC 922728			





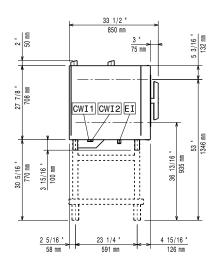






# SkyLine Premium Electric Combi Oven 6GN1/1 (Marine)

# Front 34 1/8 867 D 3/16 1 1528 mr 8 12 11/16 " 14 3/16 322 mm 7 5/16 2 5/16 29 9/16 2 5/16 '

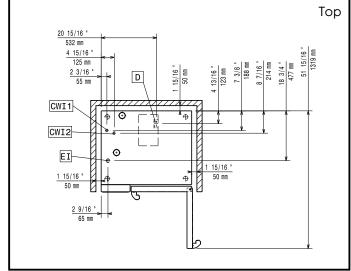


Cold Water inlet 1 (cleaning) CWII CWI2 Cold Water Inlet 2 (steam

Electrical inlet (power)

generator) Drain

DO Overflow drain pipe



#### **Electric**

Supply voltage:

227810 (ECOE61B2E0) 380-415 V/3 ph/50-60 Hz 227820 (ECOE61B2D0) 440 V/3 ph/50-60 Hz 480 V/3 ph/60 Hz 227830 (ECOE61B2F0)

Electrical power, default: 11.1 kW

Default power corresponds to factory test conditions. When supply voltage is declared as a range the test is performed at the average value. According to the country, the installed power may vary within the range.

Electrical power max.:

227810 (ECOE61B2E0) 11.8 kW 227820 (ECOE61B2D0) 11.5 kW 227830 (ECOE61B2F0) 11.1 kW

### Water:

Side

Water inlet connections "CWI1-

3/4" CWI2": 1-6 bar Pressure, bar min/max: 50mm Drain "D": Max inlet water supply

30 °C temperature: Chlorides: <45 ppm Conductivity: >50 µS/cm

Electrolux Professional recommends the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information.

### Installation:

Clearance:

Clearance: 5 cm rear and right 227810 (ECOE61B2E0)

hand sides.

Clearance: 5 cm rear and right

227820 (ECOE61B2D0) hand sides. Suggested clearance for service

access:

227810 (ECOE61B2E0) 50 cm left hand side. 227820 (ECOE61B2D0) 50 cm left hand side.

## Capacity:

6 - 1/1 Gastronorm Trays type:

Max load capacity: 30 kg

### **Key Information:**

Door hinges:

External dimensions, Width: 867 mm 775 mm External dimensions, Depth: External dimensions, Height: 808 mm Net weight: 227810 (ECOE61B2E0) 114 kg

227820 (ECOE61B2D0) 114 kg 227830 (ECOE61B2F0) 117 kg Shipping weight: 227810 (ECOE61B2E0) 131 kg 227820 (ECOE61B2D0) 131 kg 134 kg 227830 (ECOE61B2F0) Shipping volume: 227810 (ECOE61B2E0) 0.85 m<sup>3</sup> 227820 (ECOE61B2D0) 0.84 m<sup>3</sup> 227830 (ECOE61B2F0) 0.89 m<sup>3</sup>

### **ISO Certificates**

ISO 9001; ISO 14001; ISO ISO Standards: 45001; ISO 50001

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